

Creamy Asparagus Soup

Ingredients:

- 2 tablespoons butter
- 1 leek, thinly sliced, or 1/2 cup diced onion
- 2 tablespoons flour
- 2 cups chicken broth
- 1 pound asparagus, trimmed, chopped
- 2 tablespoons fresh chopped parsley
- 1 cup heavy cream
- salt and pepper
- fresh chopped parsley for garnish, optional



Preparation:

In a medium saucepan, cook leek or onions in butter over medium-low heat until tender. Add flour and stir until well incorporated. Add chicken broth, chopped asparagus, and parsley. Bring to a boil, stirring constantly. Reduce heat to low, cover, and simmer for about 15 minutes, or until asparagus is tender. Carefully, working with about 1 to 2 cups at a time, blend or process until smooth; return to the saucepan and add cream. Heat through. Add a dash of pepper and 1/2 to 1 teaspoon salt, or to taste. Garnish with fresh chopped parsley, if desired.